

Ginger Wasabi Aioli ~ Shawn Conway, Ironwoods at Heritage Hills (card 2 of 3)

- 4 each Egg Yolks
- 1 tsp. Wasabi Paste
- ½ oz. Fresh Ginger, finely minced
- ½ tsp. Fresh Garlic, finely minced
- 10 oz. Sunflower Oil
- 4 oz. Extra Virgin Olive Oil
- ¼ tsp. kosher Salt

In food processor, place eggs yolks, garlic, wasabi paste and ½ ounce ginger. Pulse 3-4 times.
Turn processor on lowest speed and slowly add sunflower and olive oils until consistency of mayonnaise. (* If too thick, add small amount of water to thin)
Season with salt, remove, place in bowl and allow to cool.

* May just add ginger, garlic and wasabi to mayo for easy prep

Marinade for Tuna Tataki ~ Shawn Conway, Ironwoods at Heritage Hills (card 1 of 3)

- 1 lb. Yellow Fin Tuna Steaks, cut into 6 oz. steaks
- 1 ½ oz. Fresh Ginger, finely minced
- 6Tbsp. Sesame Oil
- ½ cup Rice Vinegar
- 1 cup Junmai Ginjo Sake
- 2 cups Sweet Soy Sauce
- 1/8 cup Sugar

In medium saucepan, heat 6 Tbsp. sesame oil and 1 ½ oz. ginger. Sauté for 3 minutes.
Add rice vinegar, sake sweet soy and sugar and simmer for 5 minutes.
Remove from heat, transfer to bowl and allow to cool. Place tuna steaks in cooled marinade, wrap tightly, and chill for at least 2 hours.

Cheesecake Bars ~ Barbara McFatridge,
Brown's Orchard & Farm Market Bakery

- Crust:**

 - 1 Box White Cake Mix
 - ¼ lb. Melted Butter
 - 1 Egg
- Filling:**

 - ½ lb. Cream Cheese
 - ½ lb. Softened Butter
 - 1 lb. 10x Sugar
 - 2 Eggs

Mix all ingredients together for crust, press into greased 13x9 baking pan.
Set aside. In mixer beat cream cheese & butter until combined. Scrape bowl. Add sugar & eggs, blend until creamy. Pour on top of crust.
Bake at 325 degrees until knife comes out clean (about 1hr).
Cool, cut & top with your favorite pie filling.

Chicken with Asiago, Prosciutto, and Sage Butter Sauce

Steven Crowe, Crowe's Traveling Cuisine
(Card 1 of 2)

- 4 small boneless skinless chicken breast halves, pounded to 1/4-inch thickness
 - All-purpose flour
 - 6 tablespoons butter, divided
 - 1/2 cup asiago cheese, finely grated
- 8 slices prosciutto, folded crosswise
 - 2/3 cup dry white wine
 - 2 teaspoons fresh sage, minced
 - 4 whole sage leaves, for garnish

Preheat oven to 375 degrees. Sprinkle chicken breasts with salt and pepper. Coat both sides with flour, shaking off excess.

Directions continued on 2nd card

Chicken With Asiago, Prosciutto, and Sage Butter Sauce

Steven Crowe, Crowe's Traveling Cuisine
(Card 2 of 2)

Melt 4 tablespoons butter in large skillet over medium-high heat. Add chicken breasts and sauté until brown, turning once, about 5 minutes. Transfer chicken to rimmed baking sheet, reserve skillet.
Sprinkle 2 tablespoons cheese over each breast. Top each with 2 prosciutto slices. Bake until chicken is cooked through, about 5 minutes. Meanwhile, add wine, minced sage, and 2 tablespoons butter to skillet. Boil until sauce is reduced to 1/3 cup, scraping up browned bits, about 4 minutes.
Transfer chicken breasts to platter. Top each with sage leaf, drizzle pan sauce over, and serve.

Yellowfin Tuna Tataki with Ginger Wasabi Aioli ~ card 3 of 3

Chef Shawn Conway, Ironwoods Restaurant at Heritage Hills

Tuna Preparation:

1 lb. Yellowfin Tuna Steaks, cut into 6 oz. steaks, marinated (*see card 1*)

2 Tablespoons sesame oil

2-3 English Cucumbers 1 bunch curly parsley aioli (*card 2*)

Remove tuna steaks from marinade and allow excess to drip off. Heat large sauté pan until almost at smoke point, add 2 Tbsp. sesame oil. Place tuna in pan and sear 30-45 seconds each side for rare, longer for more done.

Remove and allow to cool. Slice tuna into ¼ inch slices and roll tip to tip. Cut cucumbers into 1 ½ inch slices and hollow half of flesh out to create cups.

Fill cups with about ½ tsp. of aioli (*see card 2*), place 1 piece of rolled tuna on top and garnish with small piece of parsley. Pickled ginger may also be used as garnish if desired. *Makes 30-36 pieces.*

Crab Spanakopita ~ Charle Kalathas, C & D Bar & Grill (Card 1 of 2)

1/3 cup olive oil

1/4 cup fresh dill

2 pounds baby spinach, washed and drained

Salt and freshly ground black pepper

1/2 pound feta cheese, crumbled

1 bunch scallions, white and green parts, chopped

1 lb. of jumbo lump crabmeat

1 to 2 eggs, lightly beaten

1/4 cup finely chopped parsley

1 cup (2 sticks) unsalted butter, melted

1 pound filo pastry sheets

Heat 1 Tbsp of the oil in a large sauté pan; add half of the spinach, sauté until spinach wilts, about 2 minutes. Remove spinach, squeeze out excess liquid, then chop roughly. Repeat with remaining spinach, using 1 more tablespoon of olive oil. Pour off any liquid from the pan, add remaining olive oil. Add scallions and sauté until soft, about 2 to 3 minutes. Add the spinach to the scallions, along with the parsley, dill, salt and pepper. Cook over low heat for 1 to 2 minutes, then remove from heat to cool. (Can do ahead and keep refrigerated).

Directions continued on 2nd card

Crab Spanakopita ~ Charle Kalathas, C & D Bar & Grill (card 2 of 2)

Directions continued:

Stir the feta, crabmeat and enough beaten egg to moisten the cooled spinach mixture. Preheat the oven to 350.

Brush a baking sheet with some of the melted butter.

Unroll the filo dough on a flat surface and keep it covered with waxed paper and a damp towel so it doesn't dry out. Using a sharp knife, cut the filo into 3 by 11 inch strips, and re-cover with the towel.

Brush a strip of filo with melted butter. Place a small spoonful of spinach filling 1 inch from the end of the pastry. Fold the end over the filling to form a triangle, then continue to fold up the strip in triangles, like folding up a flag. Repeat with remaining strips.

Brush the triangles lightly with butter, and then bake for 20 to 25 minutes, or until golden and crisp. Serve hot. Yields 60 triangles.

(These may be frozen before baking, layering waxed paper between layers of triangles to keep them from sticking. Bake frozen triangles an extra 10 minutes.)

Penne with Tofu Basil Pesto ~ Cindra Ketterman, Wellspan Health

(*card 1 of 2*)

For Pesto:

1 cup fresh basil leaves

1 cup reduced-fat firm aiken tofu (about 6 ounces)

¼ cup (1 ounce) grated fresh Parmesan cheese

2 tablespoons olive oil

2 tablespoons fresh lemon juice

½ teaspoon black pepper

¼ teaspoon salt

1 large garlic clove, minced

Combine ingredients in a food processor or blender, and process until smooth. In small nonstick skillet; cook over low heat until warm. Remove from heat, keep warm.

Penne with Tofu Basil Pesto ~ Cindra Ketterman, Wellspan Health

(*card 2 of 2*)

Pesto – see card 1

1 teaspoon olive oil

2 ½ cups sliced crimini mushrooms

¼ cup minced shallots

4 cups hot cooked penne (about 8 ounces uncooked tube-shaped pasta)

Heat 1 teaspoon olive oil in a large nonstick skillet over medium-high heat. Add the mushrooms and shallots, and sauté 4 minutes.

Combine penne, pesto, and mushroom mixture in a large bowl, toss gently.